

The Duke of Wellington Hotel



MENU

For Bookings phone 03 6223 5206

*For Preordering of meals email
duke@theduke.com.au by 11am*

NB: For lunches it is advisable to book the meals to come out 10 minutes after the booking time to allow for drinks ordering and for all members of your party to arrive.

Menu updated 21/06/2018

SPECIALS

From the Ocean \$30

Sesame seed coated Tasmanian Salmon with seasonal greens,
caramelised lemon & honey aioli

Pizza Special \$25

Smoked Salmon on a mornay base with capers, roast capsicum & Spanish
onion, topped with rocket & lime dill dressing

Veg Special \$24.9

Baked eggplant served with a spiced romesco sauce, white bean puree &
mozzarella

Soup Special \$15

Spicy Minestone with crusty bread.

Pasta Special \$26.5

Baby fettuccine with hot smoked trout, roasted fennel in a creamy spiced
tomato sauce with salsa verde.

Sundae special \$12

Boysenberry Icecream with macadamias, wafers & white chocolate & Vanilla
Galliano ganache

Entrees / Bar Snacks

Dips Plate \$15.5 (GF, V, on req)

Trio of house made dips with wood fired flat bread

Salt & Togarashi Pepper Squid \$14.9

served with Asian slaw & Sticky ginger

Garlic Pizza \$10.5 (GF, V,)

Our tasty garlic pizza comes straight from our wood fired oven topped with cheese and confit garlic

Arancini \$14.9 (V)

Tasty Mushroom Arancini with Parsley mayo

Spicy Wedges \$13.5 (V,)

w/ Sour cream and sweet chilli sauce

Sides

Beer Battered Fries \$7 (V,)

and tomato sauce

Seasonal Steamed Greens \$9 (GF., V,)

Garden Salad \$9 (GF, V,)

Sweet Potato Mash \$8 (V)

Onion Rings \$9 (V)

With Smoked paprika Aioli

Lunch menu

Lunch Mixed Mushroom Risotto \$15 (GF, V, on request)

Mixture of Honey brown, Oyster and Enoki Huon valley mushrooms finished with Salsa verde and parmesan

Lunch Vegetarian Paella (GF, V,) \$15

Spanish style vegetarian paella with saffron and seasonal vegetables

Lunch Pasta of the Day \$16

See our Specials board for today's pasta special

Fish & Chips \$16

Beer battered fish, Chips, Salad and Lemon Aioli

Soup of the Day \$15

See our Specials board for today's soup special

Kids Menu (12 and under)

Chicken Nuggets and Chips \$10.50

Ham and Pineapple pizza \$11.50

Kids steak and chips \$14.50

Kids Fish and Chips \$10.50

Kids Ice-cream \$5

Vanilla Ice cream with Chocolate or Strawberry topping

Mains

Chicken Breast (GF) \$28

Skin on Chicken breast with Sweet potato mash, seasonal greens and garlic and leek cream sauce

Lamb Shoulder (GF) \$28

Tasmanian lamb shoulder served with parsnip puree, confit baby beetroot, seasonal greens and roasted garlic and rosemary sauce

Scottsdale Pork Belly (GF) \$30.9

Crispy Scottsdale pork belly with sweet corn puree, apple and leek compote and honeyed Dutch carrots.

Scotch Fillet (GF) \$38

Tasmanian Cape Grim Scotch Fillet served with house cut chips, seasonal vegetables, and a choice of Peppercorn sauce, Mushroom sauce, or Red Wine Jus, or optional Surf and turf it with our prawn and garlic sauce (\$6)

Vegetarian Paella (GF, V,) \$24.9

Spanish style vegetarian paella with saffron and seasonal vegetables

From the Ocean

Pan seared Market fish – Please check our specials board or ask our friendly waiting staff.

Salt and Togarashi Squid \$25

served with Asian slaw, chips & sticky ginger dipping sauce

Mixed Mushroom Risotto \$24.9 (GF, V, on request)

Mixture of Honey brown, Oyster and Enoki Huon valley mushrooms finished with Salsa verde and parmesan. Add Chicken \$4

Pasta of the Day

See our Specials board for today's pasta special

Woodfired Pizzas

Garlic Pizza (v,)

\$10.5

Our tasty garlic pizza comes straight from our wood fired oven topped with confit garlic paste, oregano and mozzarella

Margherita (v,)

\$10.5

Traditional margherita, Napolitana base, oregano, mozzarella, fresh basil

Chorizo and prawn

\$26.9

Napolitana base, chorizo, prawns, roasted capsicum, garlic flakes, mushrooms, spring onions and mozzarella

Florentine (v,)

\$24.5

pea pesto base, roast pumpkin, charred zucchini, sweet piquillo peppers, mushrooms, fetta and mozzarella

Mushroom (v,)

\$24.5

Napolitana base, mixed Tassie mushrooms, walnuts, dried parsley, roasted capsicum, Spanish onion, mozzarella

*Gluten free bases are available on request but are cooked in the same oven as gluten.

**All our pizzas can be made with vegan cheese on request at an additional cost.

Woodfired Pizzas

Chicken and brie

\$25.5

Napolitana base, marinated chicken, charred zucchini, roasted pumpkin, piquillo peppers, olives, brie and mozzarella

Jumbuck

\$26.9

Napolitana base, pulled lamb, olives, caramelised onions, mushrooms, fetta, spring onions, mozzarella

Woodcutters

\$25.5

BBQ base, casalinga salami, pancetta, chorizo, bacon, spanish onion and mozzarella

Special pizza

Please see our specials board

*Gluten free bases are available on request but are cooked in the same oven as gluten.

**All our pizzas can be made with vegan cheese on request at an additional cost.

Desserts

Poached Pear (V, GF)

\$13

Oven Baked cinnamon and vanilla poached pear with a fig and pistachio mascarpone and butterscotch (🌱 with Sorbet and Maple)

Panna cotta (GF, V, 🌱)

\$12

Lime and coconut panna cotta with passionfruit coulis and Persian fairy floss

Sundae special (GF, V)

\$12

Please check our specials board or ask our friendly waiting staff.

Crumble (V, 🌱)

\$14

Stewed fruit cooked in coconut caramel topped with pistachio & almond crumble served with mango sorbet

Cheese Plate (GF on request)

\$16

3 Tassie cheeses with crackers

Dessert Wine

All Saints Muscadelle (60ml)

Rutherglen, Victoria

\$8